



1—American and Canadian soldiers on the trail of bolsheviks in north Russia who have been blowing up bridges and culverts. 2—General Pershing presenting prizes to winners in the internallied games at Paris. 3—King Boris of Bulgaria and his favorite dog.

FIRST AMERICAN TROOPS BACK FROM SIBERIA



First American troops to return from Siberia. They arrived on the transport Thomas at San Francisco.

FRENCH MEMORIAL IN MEXICO CITY



This is the beautiful monument presented by the French colony in Mexico and recently dedicated to French dead in the cemetery at Mexico City.

OLD GLORY AT THE ARCH OF TRIUMPH



Yankee troops carrying the American colors through the Arch of Triumph in the Paris victory parade on Bastille day.

MUCH IN LITTLE

Ecuador has a population estimated at 1,500,000 and an area of 120,000 square miles.

Courses in carpentry and furniture making have been added by the Copenhagen Technological Institute with a view to making Denmark less dependent upon importations.

Twenty-six Japanese merchantmen were sunk by German submarines. Before the year 1859 practically every shoemaking process was a hand process.

A record of service that probably has few equals is that of Miss Harriet P. Houghton, who has been in the employ of a Lynn, Mass., bank for 50 years.

COST HIM MORE THAN FIFTY

Mr. Travers Had Not Properly Estimated His Losses on That Little Fistic Encounter.

"I can't afford to lose \$50 on a prize fight," mourned Gelatine Travers an hour or so after the shock he received over the wires that fatal Friday afternoon. "But you have lost it, haven't you?" we asked, and he nodded disconsolately as he climbed aboard a homebound car. He must have felt a premonition as he mourned, for it is unlike Mr. Travers to regret his losses; and when he arrived home he broke the news to Mrs. Travers, along with the implied suggestion that a little economy for the next few weeks would not come in amiss. Mrs. Travers said nothing in her most sympathetic manner, and the evening's conversation covered topics wholly foreign to prize fights. At the breakfast table next morning Mr. Travers had no taste for anything the morning paper might have to say, and Mrs. Travers gained possession of it without the usual contest. Glancing through the paper rapidly Mrs. Travers tore out a square section from page 2, and another from page 11. Then at one of those unexpected moments every woman knows breakfast is replete with, said: "So you could lose \$50 on a prize fight. Well, well. Here is a sale I have been awaiting for a long time. And strange to say, here is another just across the street—one is on suits and the other on gowns. And the strangest of all, we happen to have accounts at both those stores. Fifty dollars, you say, you lost? Was it an even fifty?" And so it was that the breakfast dishes at the Travers' home went unwashed Saturday morning because Mrs. Travers was obliged to catch an early jitney downtown and commence operations.—Kansas City Star.

WILLING TO BE PUT WISE

Private Ready to Absorb Any Information Brigadier General Was Able to Impart.

In all the armies in the war discipline was lax in the air service. Army men are at a loss to account for it, but without exception laxity was evident in all the air camps.

The San Francisco Chronicle tells the following experience told by Brig. Gen. Benjamin Alvord when the latter was adjutant general of the A. E. F. The general had been sent by General Pershing to make an inspection about Colombey-les-Belles.

He walked around without getting the attention the doughboys would show an officer of his rank. No one saluted him and no one noticed him. In a while a captain or a major would snap a salute, but not the enlisted men. It rather riled the general, who always scrupulously followed army regulations himself. Finally when a private passed him with a cigar in his mouth, and, although looking right at him, failed to salute, the general thought it was time to call a halt.

"Come here, young fellow," he called. "Say, what do you do in this camp when a general officer shows up?" "All right, I'll bite, what is it, old top?" parried the private.

Pipe Built Like a Cornet.

A tobacco pipe of unusual design has been invented by Warren Murray Baechtel of Hagerstown, Md. Every pipe smoker knows that the longer the stem of his pipe the cooler will be the smoke. Pipes with stems a few feet long have been in use in different countries for many years, but their awkward length precluded their use outside of the house. The inventor of the pipe circumvented the difficulty by coiling the stem of the pipe like the tube of a cornet or signal horn. The coils are connected at their lower end to form a dripping chamber for receiving the saliva which accumulates in the stem. Each coil has an independent opening into the dripping chamber and a screw cap at the bottom gives access to it for the removal of the accumulated saliva. The smoke, in passing through the coils of the stem, is drained several times of saliva and nicotine.

Prelude to Adventure.

"I have placed my will in my safety deposit box," grimly said J. Fuller Gloom. "My pockets are filled with condensed and dehydrated foods. I shall attach the end of this stout cord to a convenient projection, light a candle and enter, crawling carefully among the stalactites and stalagmites, paying out the cord as I go, and—"

"Great heavens, Mr. Gloom!" ejaculated an acquaintance. "Are you contemplating exploring some vast and dismal cavern?"

"Yes, I am going into our Kansas City post office for the purpose of having weighed, purchasing stamps for, and mailing this parcel-post package."—Kansas City Star.

Liquid Accident.

Secretary Elmer Thompson of the Automobile Club of America said in New York the other day:

"The automobile gets the blame for everything. A man lay in the middle of the road one evening, surrounded by a large crowd. An old lady pushed her way into the crowd and said:

"Poor fellow! Poor young fellow! I suppose an automobile run into him."

"No, ma'am," said a policeman. "It wasn't an automobile that ran into him this time."

"What was it, then?" said the old lady.

"It was a keg, or maybe a keg and a half of beer," said the policeman."

The KITCHEN CABINET

Yes, it becomes a man To cherish memory, where he had delight; For kindness is the natural birth of kindness. Whose soul records not the great debt of joy Is stamped forever an ignoble man. —Sophocles.

HOT WEATHER FOODS.

For a hot night when anything heavy will not be enjoyed, try a bread and cheese soufflé.

Spread slices of bread with butter, lay in a baking dish, sprinkle generously with a strong cheese, cut in bits if fresh, grated if stale; pour over a custard, using two eggs, a pint of milk and salt and cayenne instead of sugar.

Bake in a moderate oven until well set. Serve hot from the dish in which it was baked.

A sandwich is always a good summer food to serve at a light supper. Cut cucumbers very thin, spread with mayonnaise or a boiled dressing and place between buttered bread. Lettuce is another good filling with salad dressing.

Small sponge cakes filled with whipped cream, jam or with any flavor of cooked cream makes a dainty dessert which is easy to prepare. Custards of various kinds and flavors are well liked. The following are a few not commonly served:

Ginger Custard.—As this is to be a molded custard we will need four eggs. Beat them slightly and add two cups of scalded milk, one-half cup of sugar and one-half teaspoonful of salt. Garnish the sides of the buttered custard cups with thin strips of Canton ginger, strain the custard into the molds and cook in water in the oven until firm. Less sugar may be used and the sirup of the ginger added as a sauce when serving.

Baked Orange Custard.—Beat the yolks of three eggs until light; add half a cup of sugar, one white of an egg, the grated rind of an orange, one-quarter cup of orange juice and one and one-quarter cups of milk. Mix and turn into buttered cups and bake until the custard is firm. Cool and serve surrounded with sections of orange. This custard will unmold and hold its shape.

Cheese Custard.—This is made as any other custard, adding a quarter of a cup of grated cheese and salt and cayenne for seasoning.

Among the most thoroughly self-deluded people in the world are those who think that in the multiplication of things and possessions, happiness and contentment lies.

SUMMER SALADS AND OTHER DISHES.

A most attractive salad may be made by using a cupful of two or three cooked vegetables. Make small mounds of chopped seasoned spinach, peas and chopped potato, outlining each with chopped cooked beets. The vegetables should be marinated with French dressing to season well, then serve with mayonnaise or a boiled dressing. Smoked salmon, sardines or herring cut in strips may be used in place of the beets.

Fish Aspic.—Put head and bones of whitfish into one quart of cold water, add two cups of tomato juice, two tablespoonfuls of chopped onion, two tablespoonfuls each of chopped carrot and celery, two sprigs of parsley and a bit of bay leaf, and one and a half teaspoonfuls of peppercorns. Simmer gently one and one-half hours, strain, season with salt, cayenne and lemon juice. When cool add the whites and yolks of two eggs with four tablespoonfuls of gelatin; stir constantly until the boiling point is reached, let stand ten minutes, strain through a double thickness of cheesecloth and mold until firm. Serve on lettuce with any desired dressing. This aspic may be used as the foundation for any number of fish salads. Take some of the aspic, hard-cooked egg, shrimps and cucumber, and a most pleasing combination is prepared.

Fresh fish, fried until crisp and brown and served with crisp lettuce salad, with a slice of fresh tomato, bread, and a simple dessert of acid fruit like the following, will make another good dinner menu.

Cheese and Banana Salad.—Remove the skin from two bananas, scrape and cut in halves lengthwise. Mix one Neufchatel cheese with two tablespoonfuls of chopped mint leaves, add salt and French dressing to moisten. Spread one-half the mixture on the two slices of banana, cover with the other slices and press firmly. Cut in slices and arrange on lettuce; serve with French dressing. Chopped nuts or olives may be used for variety in place of the mint leaves.

Bacon and Lettuce.—Fry thin slices of bacon crisp and brown. Spread rye bread with mayonnaise salad dressing and lay on the bacon with a crisp lettuce leaf for filling. Serve at once while the bacon is still hot.

If our hearts go out in love to all with whom we come in contact, we inspire love and the same ennobling and warming influences of love always return to us from those in whom we inspire them.—Trine.

SUMMER DESSERTS.

With fresh fruit, such as berries, melons and the luscious peach, we need not prepare desserts during hot weather, but an occasional pudding not too heavy or too complicated to prepare will be welcomed for our menus.

Apocia Fruit Pudding.—Heat two cupfuls of milk in a double boiler, add one-third of a cupful of sugar or one-fourth of a cupful of honey and stir in six tablespoonfuls of tapioca. Cook until clear. Pour into a bowl to cool, then fold in one cupful of heavy cream whipped with a teaspoonful of vanilla. Serve with peaches sliced or any berries in season.

Indian Coconut Pudding.—Heat one quart of milk to the boiling point, add a cupful of cornmeal, stirring constantly; cook ten to fifteen minutes. Add a teaspoonful of salt, a third of a cupful of sugar, half a cupful of shredded coconut, and one-fourth of a teaspoonful of cinnamon. Bake in a greased pan in a slow oven one hour.

Rice With Bananas.—Peel and scrape three well-ripened bananas and mash them with a fork to a creamy pulp, adding a few drops of lemon juice. Stir this lightly into one cupful of cooked rice and serve with cream.

Apricot Ice.—Take a cupful of corn sirup, two cupfuls of canned or fresh apricots; cook until soft, mash and put through a colander. If the dried apricots are used soak overnight and cook until soft before mashing. Add two tablespoonfuls of lemon juice, a cupful of water, mix well and freeze. If a cream is wanted, substitute a cup of this cream for the water and freeze.

Junket.—Heat to lukewarm temperature one quart of milk; dissolve a junket tablet in a tablespoonful of water and stir into the milk while warm. Add half a cupful of honey and a teaspoonful of lemon or orange extract, pour into sherbet cups and stand in a warm room until set. Then place on ice and chill. Serve with a spoonful of berries and cream, or a bit of jelly, chopped nuts or sliced fruit.

Spanish Omelet.—Make a plain omelet by the usual method, using the number of eggs needed to serve the family. Melt a tablespoonful of butter; add a tablespoonful each of chopped onion and green pepper. Cook until soft, then add a cup of prepared tomato soup and heat. Pour a little of the sauce over the omelet before folding, then pour the rest around the omelet.

BREAD AND CAKE THAT YOU CAN MAKE.

In many cities delicious cakes and breads may be purchased which, if made at home by a reliable recipe, will be as good and twice as cheap.

Raised Nut Bread.—Soften one-quarter of a yeast cake in two tablespoonfuls of water; add one cupful of scalded and cooled skim milk, one-quarter cupful of dark molasses, one teaspoonful of salt, two and one-half cupfuls of entire wheat flour and one-half cupful of walnut meats. Mix and knead until smooth. Let rise until double its bulk, adding the chopped nuts in the last kneading. Shape in two loaves; let rise again and bake.

Banbury Tarts.—Sift together two and one-half cupfuls of flour, two and a half teaspoonfuls of baking powder, one and one-fourth teaspoonfuls of salt. Work or cut in with two knives four tablespoonfuls of shortening; add a half cupful of cold water, knead lightly and roll out. Spread with three tablespoonfuls of fat and roll up, pat and roll out again; repeat until three-fourths of a cup of shortening is used, then roll the pastry to one-fourth inch in thickness and cut into five-inch circles. Fill with the mixture of two cupfuls of raisins (chopped), half a cupful of jelly, and half a cupful of bread crumbs. Place the filling on one side, wet the edges and fold, pressing the edges well together. Prick and bake on a baking sheet.

Hermit's.—Take half a cupful of melted shortening, add one cupful of molasses and half a cupful of sour milk; sift with two cupfuls of white flour and one of oat flour, one teaspoonful each of soda, cinnamon and cloves, one-fourth of a teaspoonful of nutmeg, one and one-half teaspoonfuls of salt; add a cupful of chopped raisins and mix as usual. Drop from a teaspoon on two greased baking sheets. This makes five dozen small cakes.

Nellie Maxwell